

Pasteurized Lime Juice mix Fiber

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Abstract

The research aimed to study and develop a pasteurized lime juice by adjust the concentrate level of lime juice mixed with konjac. Used Completely Randomized Design and significance among mean was assessed by using the one-way ANOVA and was detected, mean and standard deviation were compared using Duncan's New Multiple's Range test (DMRT). Results were considered based on a significant difference at p value ≤ 0.05 . From the results, the final formula consisted of 21% lime juice, 15% konjac, 10% fructose syrup, and 54% warm water. Combination of lime juice and konjac to produce healthy beverage for promote a good digestive system. Konjac has an ability water-holding capacity and form a soft gel with water. It was acts as a bulking agent in the colon. The product was pasteurized at 72-75°C for 15s and packaged in 180-220cc. it could be stored at 6±1°C for 7 days. The products were well accepted by consumers (n=30, duplicate) with scores of 7 (like moderately) used sensory evaluation by 9-point Hedonic Scale and analyzed. The color value which detected by the spectrophotometer was 42.64 ± 0.19 (L*), 4.33 ± 0.15 (a*), and 16.78 ± 0.10 (b*). Samples were taken each day for physical, chemical and microbiological analysis including total plate count, yeast and mold and *E.coli* by A.O.A.C 2000.

Keywords: pasteurized, lime juice, konjac

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